



M A Y S E T M E N U

TO START

New manor farm beef tartare, St ewes egg yolk, house crisps *(gf)(dl)*

Wye valley asparagus, green herb and anchovy dressing *(gf) (can be vegan)*

Confit pork belly, crispy squid, apple and bitter leaves *(gf)(dl)*

Mussels cooked in local cider with cream and soft herbs, sourdough *(can be dl)*

THE MAIN EVENT

New manor farm lamb rump, morels, asparagus, red cabbage, lamb sauce *(can be gf or dl)*

Suffolk pork ribeye schnitzel, brown butter, tarragon and caper, aged parmesan, fried duck egg

Harissa roasted cauliflower, Miso butter sauce, English herb salad *(can be vegan) (gf)*

Market fish of the day *(gf) (dl)*

CHOPS AND STEAKS

1kg Hereford beef rib
85 for 2

Iberico pressa, wild garlic butter, jus
60 for 2

SIDES

Hand cut fries, rosemary sea salt 4.5

Cesar dressed gem lettuce 6.5

Crispy Ratte potatoes, confit garlic butter,
soft herbs 5.5

FOR AFTERS

White chocolate cheesecake, cheddar strawberries, grappa

Dark chocolate torte, salted caramel ganache, walnut and honeycomb, blood orange

Sticky ale pudding, house vanilla ice cream

English cheese, apple and date chutney, house crackers *(2 supplement)*

House Sorbet *(gf)(dl)(vegan)*

Two courses £32

Three courses £38

All our food is locally sourced and where possible
Menu items may contain or come into contact with some of the 14 listed allergens. For more information, please speak with a manager

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